



FSIS' Top Priorities



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FSIS' VISION

**To Evolve Into A World-
Class Public Health Agency**

What does it mean to become a world-class public health agency?

Public health is improving the health status of citizens.



FSIS
has the following
legislative authorities to use to improve public health:



Federal Meat
Inspection Act



Poultry Products
Inspection Act



Egg Products
Inspection Act

Taking the Expanded View of Public Health

Industry needs to look at other internal and external factors, which could impact food safety, such as:

- ❖ Fixing condensation that forms on pipes;
- ❖ Gauging whether new construction may change the plant's environment;
- ❖ Developing a food security action plan;
- ❖ Posting security guards on the premises;
- ❖ Forming relationships with local law authorities.

Taking the Expanded View of Public Health

FSIS needs to take a proactive role in improving public health through means such as:

- ❖ **Education -- sharing our knowledge with inspectors, plant officials and all food handlers and preparers;**
- ❖ **Sharing expertise and guidance to prevent bioterrorism.**



How a Model Public Health Agency Operates

FSIS implements three vital functions to protect the American public.



Implementing The Model Public Health Agency's Three Functions

FSIS' Efforts To Combat Listeriosis



Listeria



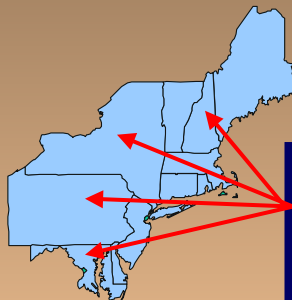
1) Assessment, 2) Policy Development, and 3) Assurance



Combating Listeriosis #1 Assessment



◆ Unprecedented joint epidemiological investigation of the listeriosis outbreak in the Northeastern United States in 2002

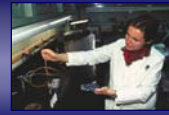


*Listeria
monocytogenes*

◆ Gathered data indicated that some establishments were not adequately addressing the potential for bacteria contamination in their HACCP plans, SSOPs, and other control measures



Combating Listeriosis #2 Policy Development



◆ Directive issued in December 2002 for establishments producing ready-to-eat meat and poultry products.

◆ Plants producing high and medium risk ready-to-eat products that do not have validated *Listeria* controls are subject to intensified FSIS testing.



Combating Listeriosis #3 Assurance



◆ FSIS' intensified testing program consists of:

- ❖ Increased product and food contact surface testing
- ❖ Environmental testing
- ❖ Increased reviews of plant records and data

◆ Plants that have *Listeria* control programs but do not share testing data with FSIS are targeted for intensified testing.

Developing A Final *Listeria* Rule



Listeria

- ◆ A recently completed draft risk assessment on *Listeria* evaluates all factors that potentially contribute to the overall risk to public health.
- ◆ FSIS will consult the risk assessment while developing a final *Listeria* rule.

Wrapping FSIS' Top Priorities To Achieve the Vision



Priority #1: Improving the Inspection and Enforcement Process

“Writing the book” on government-mandated HACCP for all meat and poultry producers in the United States.

Chapter 1: Getting the rule published

Chapter 2: Implementing HACCP in 6,400 plants

Chapter 3: Enforcement



Priority #1: Improving the Inspection and Enforcement Process

The third chapter is still being written today.

☞ The Plot ☞

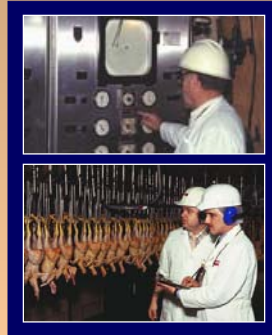
“In order to protect the public health we will enforce HACCP.”

Priority #1: Improving the Inspection and Enforcement Process

♦ **Consumer Safety Officers can help both government and industry operate effectively under HACCP.**

♦ **A visit by a CSO to a plant provides free scientific guidance that will:**

- ❖ **Save a plant money and resources**
- ❖ **Prevent outbreaks of foodborne illnesses**

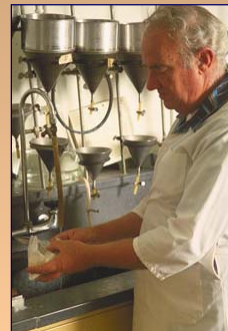


Priority #2: Improving the Training and Education of our Workforce

♦ **President Bush's FY 2004 Budget calls for \$5.5 million to enhance workforce training**

♦ **Future plans to re-tool our existing training program:**

- ❖ **All training programs will have a public health focus by integrating scientific and technical principles**
- ❖ **Training offered at the national training center at Texas A&M will be augmented through facilitated computer-based interactive sessions**



Priority #2: Improving the Training and Education of our Workforce

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Priority #3: Implementing Measures to Increase Homeland Security

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Priority #3: Implementing Measures to Increase Homeland Security



On Monday, March 17, 2003, the Department of Homeland Security raised the national alert level from Yellow (Elevated) to Orange (High).

www.fsis.usda.gov/oa/topics/biosecurity.htm

Priority #3: Implementing Measures to Increase Homeland Security

Some concerns that FSIS' Inspectors-in-Charge may share with plants:

- ♦ The security of establishments' outer perimeters against unauthorized entry.
- ♦ Confirmation that all deliveries are verified against shipping documents.
- ♦ The use and storage of any hazardous materials on the establishment's premises.



Priority #3: Implementing Measures to Increase Homeland Security

Some concerns that FSIS' Inspectors-in-Charge may share with plants:

- ◆ Any possible attempts to introduce contaminants into the processing, fabrication, and packaging of products.
- ◆ The behavior and in-plant movement of establishment employees.

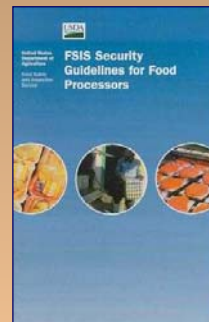
www.fsis.usda.gov/oa/topics/biosecurity.htm



Priority #3: Implementing Measures to Increase Homeland Security

◆ *FSIS Security Guidelines for Food Processors* offered in:

- ◆ English
- ◆ Spanish
- ◆ Mandarin Chinese
- ◆ Vietnamese
- ◆ Korean



www.fsis.usda.gov/oa/topics/biosecurity.htm

Priority #3: Implementing Measures to Increase Homeland Security

FSIS now has an Office of Food Security and Emergency Preparedness whose responsibilities include:

- ◆ **Developing and maintaining an extensive network of federal and state relationship**
- ◆ **Providing science-based support for an emergency response**
- ◆ **Preparing contingency plans for minimizing the risk to the safety and security of food sources, and first responders**

Priority #3: Implementing Measures to Increase Homeland Security

Inspecting Imported Products



◆ 20 new import surveillance liaison inspectors:



- ❖ **Augment efforts of traditional FSIS import inspectors at 146 import houses**
- ❖ **Conduct a broader range of surveillance activities**
- ❖ **Improve coordination with the Department of Homeland Security**

Priority #3: Implementing Measures to Increase Homeland Security

- ◆ **FSIS recently completed a vulnerability assessment to determine the most vulnerable products, likely agents, and potential sites for deliberate contamination.**
- ◆ **Based on this information, FSIS will develop policies and strategies to reduce or eliminate potential risks.**

www.fsis.usda.gov/oa/topics/biosecurity.htm

Priority #3: Implementing Measures to Increase Homeland Security

What else for 2003?

Expansion of the vulnerability assessment to identify points in the production of imported products where biological, chemical, and radiological contaminants could be added to foods brought into the United States.



Expected in September 2003

Priority #3: Implementing Measures to Increase Homeland Security

What else for 2003?

Security guidelines targeting the transportation and distribution sectors of the food supply chain and guidelines for consumers.



Priority #3: Implementing Measures to Increase Homeland Security

What else for 2003?

Preparation for food safety emergencies using simulation exercises to familiarize FSIS' managers and staff with the operating environment that would exist during an outbreak of foodborne disease -- whether intentional or unintentional.

“Crimson Spring”

Expected in April 2003

Priority #3: Implementing Measures to Increase Homeland Security

**If you have any biosecurity questions or
need to report suspicious activity,
please contact:**

Industry Hotline: (800) 233-3935

Office of Food Security: (202) 720-5643

Food Security Communications: (202) 720-9113

www.fsis.usda.gov/oa/topics/biosecurity.htm



**Food Safety and
Inspection Service**



www.fsis.usda.gov